



### **Burn Cottage Vineyard MOONLIGHT RACE Pinot Noir 2018**

Finished wine detail:	pH 3.80 TA 4.4g/L Alc 13.6%
Commenced Harvest:	13th March
Finished harvest	27th March
Average Brix at harvest:	23.7
Whole cluster percentage:	15%
New oak percentage:	19%
Cooperages:	Damy, Mercurey, Sylvain
Average time in fermenter:	18 days
Composition by block:	Burn Cottage Vineyard : 50% Block 1, clones: 5, 114, 115, Abel, 777 Block 2, clones: 5, 10/5, MV6 Block 4, clones: Abel, 943, 777 Block 5 south, clones: Abel Block 7 west, clones: 777, Abel, 114 Block 8, clones: MV6 Sauvage Vineyard : 50% Clones: 5, 6, 667, 115, 777

Vintage Notes: A very warm vintage with above average temperatures in December and January. Mid-season conditions were very calm with low wind-run and no significant rainfall, so the season was tracking well ahead of usual timing. Some rain, and then overall milder conditions in February and March meant ripening slowed favourably towards harvest. The 2018 harvest was the earliest to date commencing 13<sup>th</sup> March, however those late season conditions had helped to give lovely ripeness whilst retaining balance and finesse.

#### Winemaker Tasting Notes:

Wonderful savoury and herb tones are supported by spice, red fruit, pepper and mineral complexity. Supple and elegant, the wine is focused with a lovely freshness and fine smooth tannin extending the palate. Cellaring potential to 7 years.